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AMENDMENTS TO THE CLAIMS

Please add or amend the claims to read as follows, and cancel without prejudice or disclaimer to resubmission in a divisional or continuation application claim 11 indicated as cancelled:

- 1. (Currently Amended) A process Process for the reduction of alcohol content of beverages which is performed in a circuit with the following stages comprising the steps of:
 - a. <u>circulating circulation of</u> the beverage from a feed tank, pressurized at maximum 40 bar, tangentially to a NF membrane to obtain two streams:
 - i. one of retentate that does not cross the NF membrane,
 - ii. one of permeate that crosses the <u>NF</u> membrane and is composed of water, ethanol and [[some]] salts;
 - b. <u>recombining recombination of</u> the retentate in the feed tank with the beverage to be processed;
 - c. <u>distilling distillation of</u> the retentate, at atmospheric or reduced pressure, leading to a top stream rich in ethanol and a bottom stream of dealcoholized permeate;
 - d. <u>recombining recombination of</u> the dealcoholized permeate in the feed tank with the retentate/beverage;
 - e. <u>totally</u>, or partially compensating for total or partial compensation of the volume loss due to the removal of ethanol by the addition of purified water.
- 2. (Currently Amended) Process in accordance with claim 1 wherein the <u>membrane is</u> membranes are adjusted to allow selective permeation of ionic species according to their charge.
- 3. (Currently Amended) Process in accordance with <u>claim 1</u>, <u>claims 1 to 2</u> wherein the ionic species can be total or partial removed from the <u>bottom stream of</u> dealcoholized

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permeate [[(1.c)]].

- 4. (Currently Amended) Process in accordance with <u>claim 1</u>, <u>claims 1 to 3</u> wherein the <u>membrane is membranes are</u> regenerated, with 90% minimum flux recovery, by tangential circulation of water at room temperature.
- 5. (Currently Amended) Process in accordance with <u>claim 1</u>, <u>claims 1 to 3</u> wherein the <u>membrane is membranes are</u> regenerated, with 90% minimum flux recovery, by tangential circulation of water at a temperature of 50-60 °C.
- 6. (Currently Amended) Process in accordance with <u>claim 1</u>, <u>claims 1 to 3</u> wherein the membranes are regenerated, with 90% minimum flux recovery, by tangential circulation aqueous solutions of weak bases, with controlled pH between 8 and 11, <u>as a function of depending on cleaning time</u>.
- 7. (Currently Amended) Process in accordance with claim 6 wherein a pH between 8 and 9 for long cleaning is used for a long cleaning time.
- 8. (Currently Amended) Process in accordance with <u>claim 1</u>, the previous claims wherein the operation is carried out in <u>a</u> continuous or <u>a</u> batch mode.
- 9. (Currently Amended) Process in accordance with <u>claim 1</u>, the previous claims wherein the final product is obtained by the mixture of the original beverage with beverage treated by this process.
- 10. (Currently Amended) Process in accordance with claim 1. the previous claims wherein

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the final product presents the same organoleptic characteristic of characteristics as the original beverage, namely body, flavour, aromatic intensity and aromatic profile.

11. (Cancelled)

- 12. (New) The process of claim 1, wherein said beverage is wine, beer, cider, mead or sake.
- 13. (New) The process of claim 10, wherein the organoleptic characteristic is body, flavour, aromatic intensity or aromatic profile.